

WAC 246-215-09205 Food and equipment protection—Standard operating procedures. The PERSON IN CHARGE of a TEMPORARY FOOD ESTABLISHMENT shall ensure:

- (1) Adequate facilities are provided at the TEMPORARY FOOD ESTABLISHMENTS for all necessary FOOD preparation steps;
- (2) All FOODS, including ice, are from an APPROVED source;
- (3) All off-site FOOD preparation is done in an APPROVED FOOD ESTABLISHMENT;
- (4) All storage of FOOD and EQUIPMENT is done at APPROVED locations;
- (5) FOOD is transported and stored in properly designed FOOD-grade containers;
- (6) FOOD is protected from potential contamination during transport;
- (7) Only SINGLE-SERVICE ARTICLES are provided for use by CONSUMERS, unless otherwise APPROVED by the REGULATORY AUTHORITY; and
- (8) Condiments not in individual packages are provided in dispenser bottles or in other containers protected from contamination.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-09205, filed 1/17/13, effective 5/1/13.]